

In the Claims

1.-12. (Canceled)

13. (New) A dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat, for use in the preparation of a food article for infants and/or children.

14. (New) The dietary ingredient of claim 13, wherein said lipid is a mimetic of human mother's milk fat.

15. (New) The dietary ingredient of 13, wherein said minerals are selected from the group consisting of calcium, magnesium, iron and other divalent minerals.

16. (New) The dietary ingredient of claim 13, further comprising at least one of edible additives, emulsifiers or carriers.

17. (New) The dietary ingredient of claim 13, for use as an agent in the enhancement of calcium absorption.

18. (New) The dietary ingredient of claim 13, for use as an agent in the prevention and/or treatment of disorders associated with depletion of bone calcium and/or depletion of bone density.

19. (New) The dietary ingredient of claim 18, for use as an agent in the prevention and/or treatment of osteoporosis.
20. (New) The dietary ingredient of claim 13, for use as an agent in the enhancement of bone formation and bone mass maximization.
21. (New) The dietary ingredient of claim 20, for use as an agent in the enhancement of bone formation in infants and young children.
22. (New) The dietary ingredient of claim 13, for use as an agent in the enhancement of energy intake by infants and children.
23. (New) A food article comprising the dietary ingredient of claim 13.
24. (New) The food article of claim 23, wherein said food article is selected from the group consisting of infant food, children food, bakery products, including bread, particularly biscuits and pastries, dairy products, including milk and dairy drinks, ice cream, cereal products, sauces, spreads, including margarine, oils and fats, soy products, meat products, fried food products, confectionery products, candy bars, candies and chocolates, snacks, drinks and shakes, instant drink products, prepared foods for infants and young children and for adults, including prepared cooked mashed vegetables and/or fruits, and condiment products.
25. (New) A method of enhancing dietary calcium absorption, bone formation and bone mass maximization, bone enhancement in children said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit calcium absorption, and/or enhances calcium absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty

acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

26. (New) A method of enhancing bone formation and bone mass maximization, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

27. (New) A method of enhancing bone formation in children, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

28. (New) A method of prevention and/or treatment of disorders associated with one of depletion of bone calcium and depletion of bone density, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral

absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

29. (New) A method of prevention and/or treatment of osteoporosis, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

30. (New) A method of enhancing energy intake by infants and children, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.